

# Course Syllabus

## Level 2 Award in Food Safety

(Catering/Retail/Manufacturing/Early Years)

### Safer Food Handler (Level 2)

#### A. Food safety law

Candidates should understand how employer and food handler responsibilities are dictated by UK and European Union Law, and what powers an Environmental Health Officer has in enforcing this legislation. They should be able to:

- Identify legislation that controls the safe production and service of food in the UK
- Understand basic employer and food handler requirements according to UK law
- State the consequences for food handlers of non-compliance with UK food law
- Understand the term Due Diligence and its legal significance to food handlers
- Describe legal requirements in relation to food handler training
- Describe the legal requirements to prepare and serve food safely
- Explain the role, responsibilities and powers of an Environmental Health Officer

#### B. Microbiological hazards

Candidates should be aware of a range of microbiological threats to food safety, including pathogenic bacteria and the conditions needed for bacterial multiplication to occur. They should be able to:

- Identify a range of microbiological threats including bacteria, viruses and moulds
- Describe a range of bacterial types including helpful, spoilage and pathogenic bacteria
- Explain the term vehicle of contamination and offer practical examples
- Explain the factors and conditions bacteria need to multiply
- Explain the process by which bacteria reproduce (binary fission)
- Explain how bacterial spores and toxins occur and their effect on the body
- Describe the characteristics of high-risk and low-risk foods and offer examples

### C. Defining food poisoning

Candidates should be aware of the most common microbiological causes of food poisoning in the UK, and be able to explain the difference between food poisoning and food-borne disease. They should be able to:

- Describe the symptoms and effect of a range of microbiological threats on the body
- Explain the differences between food poisoning and food-borne disease
- Give examples of common food poisoning bacteria and their sources
- Give examples of common food borne diseases and their sources
- Identify common practical failures in food preparation that result in food poisoning
- Identify groups most at risk from food poisoning

### D. Controlling food poisoning

Candidates should understand the crucial effect temperature has on the multiplication of pathogenic food poisoning bacteria, and be able to identify a range of appropriate temperature related control methods. They should be able to:

- Describe the term and associated temperatures of the 'Danger Zone'
- Explain the importance of rapid and thorough cooking and reheating of food
- State appropriate activity times and temperatures for cooking, reheating and hot-holding
- State appropriate activity times and temperatures for cooling, thawing and freezing
- State the consequences of poor or inappropriate temperature control on food safety
- Describe methods of monitoring cooking and hot hold temperatures
- Explain how a probe thermometer should be used, tested, disinfected

### E. Spoilage and preservation

Candidates should understand how food spoilage occurs, and state a range of methods of preserving food safely together with how to interpret food date marks including use-by and best-before. They should be able to:

- Explain the threat of spoiled food and how to recognise signs of spoilage
- State a range of effective food preservation methods including heat treatment
- Explain the meaning and use of a range of food labelling date marks used in the UK

### F. Physical hazards, chemical hazards and allergens

Candidates should understand how to identify a range of physical and chemical hazards. They should be able to identify potential allergenic ingredient hazards, and identify simple control measures to reduce associated risks to food safety. They should be able to:

- Identify a range of physical hazards to food and describe simple control measures
- Identify a range of chemical hazards to food and describe simple control measures
- Explain the threat posed by allergenic food ingredients (14 named food allergens)
- Give examples of controls that may limit the threat from food allergens

## G. Personal hygiene

Candidates should understand the role that high standards of personal hygiene play in the safe production of food in a commercial food premises, including best-practice approaches to hand hygiene. They should be able to:

- Give examples of appropriate clothing to safeguard food safety including PPE
- Describe the correct approach to hand hygiene (hand-washing technique)
- State when appropriate hand washing should take place in a working day
- Explain the importance to food safety of reporting illness to the supervisor
- State the risks of food being handled by people with food poisoning or food-borne disease

## H. HACCP and storage

Candidates should be able to explain the importance of good systems and procedures and the central role HACCP principles should play in the safe production of food. They should also understand appropriate procedures for handling of deliveries and of storing foodstuffs. They should be able to:

- Explain what function HACCP performs in a commercial food premises
- Explain the use of a documented Food Safety Management System
- Understand the legal and mandatory basis of HACCP in a commercial food premises
- Give examples of a food handler's involvement within a HACCP System
- Explain delivery and storage procedures and conditions for ambient, chilled and frozen
- Explain the need for separation of raw and ready to eat (high risk) foods
- Explain the need for separate storage procedures for allergenic ingredients

## I. Premises and equipment

Candidates should understand the minimum legal facilities required in a food premises, and importance of good work flow in limiting the threat of bacterial cross contamination in a food premises. They should be able to:

- Understand minimum legal requirements for construction and cleanliness of food premises
- Identify appropriate premises construction, fit-out and equipment selection
- Explain the minimum facilities and features a food premises must have by law
- Identify minimum First Aid equipment requirements for a catering premises
- Describe the importance of good workflow in food production and its effect on food safety

## J. Food pests

Candidates should be able to identify and explain the food safety threats posed by a range of food pests, and suggest suitable pest deterrent (controls). They should be able to:

- Identify a range of common catering premises food pests and the conditions they thrive in
- List the signs of pest infestation and what actions should be taken on sighting
- State the consequences of failing to deal with food pests in terms of threats to food safety
- Describe appropriate pest control deterrent methods for a range of pest threats

## K. Cleaning and disinfection

Candidates should understand the key role that appropriate cleaning and disinfection plays in maintaining food safety, identify correct cleaning procedures, and explain the importance of observing correct sanitiser contact times. They should be able to:

- Define the terms cleaning, disinfection and sterilisation
- Explain cross-contamination and offer examples of vehicles of cross-contamination
- State the consequences of poor standards of cleaning and hygiene on food safety
- Explain the role and use of detergents versus disinfectants
- Describe the 6 stages of cleaning as the recognised approach to thorough cleaning
- Describe how clean and appropriate cloths should be used during cleaning
- Understand the importance and role of an appropriate cleaning schedule
- Describe appropriate methods of storing and dealing with waste in a food business

## Accreditation

Level 2 Award in Food Safety in Catering  
(also Retail/Manufacturing/Early Years)  
QUALIFI Accredited Endorsed Level 2 Award  
AFS2SFG2012 (default online examination)  
RSPH Listed Level 2 Qualification 500/5480/6  
(additional fee, invigilated examination only)  
QUALIFI and RSPH are OFQUAL regulated Awarding  
Organisations.

For more information about this syllabus, accreditation, or examination options please contact The Responsible Officer for Awards & Examinations at The Safer Food Group (East GB Ltd).

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